

Domaine de La Verriere Rouge 2020

Varieties: Grenache Noir 55%, Syrah 35%, Cinsault 10%

Soil: Clay limestone soils (Quaternary colluvial deposits) around the Domaine.

Viticulture: Spur pruning. Average age of the vines: 25 years. Organic fertilizers only. The ground is ploughed every other row, leaving grass and preserving the habitat. Green harvest in July in order to optimize the vines' health and lower the yields.

Average yields: 45 hl/ha



Vinification: Complete destemming. Traditional vinification in stainless steel vats.

20 to 25 skin contact maceration at 27 C max. Fermented only with indigenous yeast. No external additives.

Maturation on fine lees for 10 months in concrete vats.

The wine obtained from direct press is fermented aged in used barriques (4th passage). The varieties are processed separately.

Production 23,900 bottles, 700 magnums.

- **Tasting notes:** At sight the wine displays an intense bright deep garnet red. The nose is dominated by ripe blackcurrants and sweet spices.
- **Palate:** deep and generous, violet, red fruits and wild blackberries from the fully mature grapes. Some grilled and slightly smoky notes add complexity. Soft and supple tannins.

Food pairings : Roast beef, lamb stew, duck breast with figs.

Ageing Potential: 4 to 5 years

Ventoux : Established in 1973 (and known as *Côtes du Ventoux AOC* until 2008) this wine-growing AOC is located in the southeastern region of the Rhône valley where the wines are produced in 51 communes of the Vaucluse département along the lower slopes of the Ventoux mountain and at the foot of the Vaucluse Mountains. The neighbouring appellation of *Côtes du Luberon AOC* stretches along its southern border, separated by the Cavalon river. Red wine production dominates with 60% of the total, while famed local roses follow with 36% and white wines, definitely rare to find, with only 4%.

Domaine La Verriere: This beautiful 28 hectares domaine sits above the Luberon Valley across from Bonnieux and Lacoste at 250 meters altitude. Historically this area was dominated in the past by glass production (*verre* in French means glass). In 1969 Bernard Maubert fell in love with this privileged site and in 1985 his son Jacques joined him in this life long wine passion. Nowadays fifty-something Jacques and Veronique Maubert hand craft 7.500 cases annually (90.000 bottles).